



MODERN CUISINE

Modern dishes are prepared using cooking techniques, equipment and ingredients based on the science of very contemporary cooking around the world.

Crystal Cruises is proud to present these special selections created by:

Executive Chef — Franz Weiss

Executive Pastry Chef — Harald Neufang

APPETIZER

DUO OF LOBSTER | Poached Medallion & Ravioli, Fennel Compote & Lemongrass Velouté



GRILLED VEGETABLE & BUFFALO MOZZARELLA | Basil & Olive Oil Caviar

SOUP



ROASTED CORN SOUP | Coriander & Truffled Pop Corn

MAIN COURSE

SEARED SALMON* | Black Ink & Spinach Ravioli, Saffron Sauce, Baby Squash & Peas

GAME HEN | Sherry-Balsamic Glaze, Celeriac, Hazelnut Purée, Fresh Figs

DESSERT

BLACK CURRANT SHERBET

CHOCOLATE, VANILLA & CASSIS | Valrhona Chocolate Chiboust, Vanilla Sabayon & Black Currant Sherbet

SUMMER BERRY CHEESECAKE TRIFLE | Berry Compote, New York Cheesecake & Graham Crackers

CHEESES

Please request to speak with our Cheese Sommeliers for tonight's Cheese selection

WINES

For additional Connoisseur or all inclusive wine selections, please speak with your Sommelier.

CRYSTAL CONNOISSEUR SELECTION

WHITE

Ostler Blue House Vines, Riesling, North Otago, New Zealand 2010 | \$45

RED

Louis Latour, Pommard-Epenots Premier Cru, Burgundy, France 2013 | \$125

ALL INCLUSIVE WINE SELECTION

WHITE

Albarino, Paco & Lola, Rias Baixas, Spain 2017

RED

"La tête ailleurs..." Red Blend, Sud de France 2018

*United States Public Health Advisory: Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs increase your risk for food — borne illnesses, especially if you have certain medical conditions.



Indicates Vegetarian selections and may include dairy products

SUNDAY, NOVEMBER 17, 2019



CRYSTAL CLASSICS

Classic Dishes are prepared using cooking techniques, equipment and ingredients on which the foundation of western cuisine was built.

APPETIZER

ESCARGOTS | Burgundy Snails in Garlic-Herb Butter



ASSORTED GREENS | Balsamic Vinaigrette, Cheese Truffles, Caramelized Pistachios, Fresh Berries

SOUP

CHICKEN BROTH | with Matzo Ball

PASTA SPECIALITY



INVOLTINI DI MELANZANE E LINGUINE | Baked Eggplant Roll with Linguine, Tomatoes, Fontina & Fresh Herbs

MAIN COURSE

GRILLED FILET STEAK "DIANE"* | Mushroom-Green Peppercorn Sauce, Fresh Asparagus, Almond-Potato Ball

VEAL PICCATA | Pan-Fried Veal Scallopini in Parmesan-Egg Batter, Spaghetti, Tomato Sauce, Glazed Vegetable



HOMEMADE POTATO GNOCCHI | with Gorgonzola Sauce, Mushrooms, Squash & Red Onion Confit

TRADITIONAL MAIN FARE

BRAISED LAMB SHANK | Roasted Vegetable Orzo, Braised Chicory, Shiraz Gravy

DOVER SOLE "À LA MEUNIÈRE" | Melted Butter, New Potatoes & Broccoli

SALAD ENTRÉE

STEAK SALAD "CAPRESE"* | Grilled Filet Mignon, Crisp Greens, Plum Tomatoes, Buffalo Mozzarella, Olives, Fried Onion Rings & Pesto Dressing

SIDES

STEAMED RICE | **BAKED POTATO** | **STEAMED VEGETABLES** | **FRESH ASPARAGUS**

Upon request, dishes are available without sauce, and main courses can be served as half portions.

Vegetables are also available steamed, without butter or salt.



DESSERT

Crystal Cruises is proud to present these special selections created by:

Executive Pastry Chef — Harald Neufang

SWEET FINALE

BLACK CURRANT SHERBET

CHOCOLATE, VANILLA & CASSIS | Valrhona Chocolate Chiboust, Vanilla Sabayon &
Black Currant Sherbet

SUMMER BERRY CHEESECAKE TRIFLE | Berry Compote, New York Cheesecake &
Graham Crackers

VANILLA CRÈME BRÛLÉE

FLOURLESS CARAMEL MOUSSE

ICE CREAM

Vanilla | Mint Chocolate Chunk | Rum Raisin | Strawberry

NONFAT FROZEN YOGURT | Mango

LOW-FAT SOFT SERVE ICE CREAM | Chocolate

HOMEMADE COOKIES

SEASONAL FRUITS

TRADITIONAL DESSERT

APPLE PIE WITH VANILLA ICE CREAM

SUGAR - FREE SELECTION

CHOCOLATE CUP CUSTARD

YUZU PUDDING | Dairy-Free

CHEESES

Please request to speak with our Cheese Sommeliers for tonight's Cheese selection